

#mylushmoments

WINTER / 2018 - 2019

LUSHING
experience

All dishes in our menu have been created by our award winning

Head Chef Pantelis Demosthenous

MUSHROOM SOUP new

Mushroom soup veloute with goat cheese cream and croutons.
Μανιταρόσουπα βελουτέ με κρέμα από κατσικίσιο τυρί σερβίρεται με κρουτόνια.

€6.00

SWEET POTATO GARLIC SOUP new

Sweet potato and roasted garlic soup with croutons and herbs olive oil powder.
Σούπα Γλυκοπατάτας και καβουρδισμένο σκόρδο, σερβίρεται με κρουτόνια και σκόνη από ελαιόλαδο και βότανα.

€6.00

TRUFFLE BURRATA

Marinated tomato carpaccio served with truffle burrata, basil pesto and artichoke hearts.
Μαριναρισμένη ντομάτα καρπάτσιο, σερβίρεται με τυρί "burrata" αρωματισμένο με τρούφα, πέστο βασιλικού και καρδιές αγκινάρας.

€9.80

DUCK SPRING ROLL new

With mango, carrots and spicy fig sauce.
Με μάνγκο, καρότο και πικάντικο σως από σύκο.

€10.50

CRUSTED FETA new

Served with cherry tomatoes, sweet pistachio and masticha sauce.
Σερβίρεται με ντοματίνια, γλυκό από φυστίκια αιγίνης και σως μαστίχας.

€9.80

CRISPY CALAMARI

Marinated crispy calamari served on crunchy potato with chili saffron mayonnaise.
Μαριναρισμένο τραγανό καλαμάρι, σερβίρεται πάνω σε θρυμματισμένη τραγανή πατάτα και γαρνίρεται με αρωματισμένη μαγιονέζα από σαφρόν και τσίλι.

€9.60

FAVA OCTOPUS

Pan seared octopus on fava purée drizzled with citrus sauce.
Τσιγαρισμένο οκταπόδι, σερβίρεται πάνω σε φάβα πουρέ και σως από εσπεριδοειδή.

€12.20

WILD MUSHROOM RISOTTO

Wild mushroom risotto with cream cheese, parmesan flakes and basil oil.
Ριζότο με άγρια μανιτάρια, τυρί κρέμα, φλούδες παρμεζάνας και αρωματισμένο λάδι βασιλικού.

€10.30

BEEF CARPACCIO

Beef Carpaccio, garnished with capers, artichoke hearts, baby rocket, parmesan flakes, olive oil and balsamic dressing.
"Carpaccio" από μοσχάρι, γαρνιρισμένο με κάρπαρη, καρδιές αγκινάρας, τρυφερά φύλλα ρόκας, νιφάδες παρμεζάνας και ντρέσινγκ από ελαιόλαδο και βαλσάμικο ξύδι.

€11.80

<p>RED AND WHITE QUINOA SALAD</p> <p>Marinated red and white Quinoa in extra virgin olive oil and lemon with cucumber, tomato and celery served with marinated prawns, avocado and garnished with crunchy “fyllo”.</p> <p>Μαριναρισμένο κόκκινο και άσπρο κινόα σε “έξτρα” παρθένο ελαιόλαδο και λεμόνι με αγγουράκι, ντομάτα και καρδιά σέλινου, σερβίρεται με μαριναρισμένες γαρίδες, αβοκάντο, γαρνιρισμένο με σπαστό φύλλο κρούστας.</p>	<p>€11.50</p>
<p>SMOKED DUCK SALAD</p> <p>Smoked duck breast salad with rocket leaves, orange segments, dry figs, raspberries and sesame cheese bites, drizzled with forest fruit dressing and garnished with parmesan flakes.</p> <p>Καπνιστό στήθος πάπιας σερβιρισμένο με σαλάτα από ρόκα, αποξηραμένα σύκα, πορτοκάλι, βατόμουρα, τυρομπουκιές παναρισμένες σε σουσάμι και ανακατεμένα σε σως από φρούτα του δάσους με φλούδες παρμεζάνας.</p>	<p>€13.80</p>
<p>SEAFOOD SALAD</p> <p>Seafood salad with lettuce and cherry tomatoes, marinated calamari, octopus, mussels and prawns in sweet onion sauce garnished with smoked salmon and avocado.</p> <p>Σαλάτα θαλασσινών με μαρούλι και ντοματίνια, καλαμάρι, χταπόδι, γαρίδες και μύδια ανακατεμένα σε γλυκό σως και γαρνιρισμένα με αβοκάντο και καπνιστό σολομό.</p>	<p>€13.80</p>
<p>GREEK SALAD</p> <p>Traditional greek salad with tomato, cucumber, green pepper, onion, black olives, croutons and feta cheese drizzled with virgin olive oil and vinegar dressing.</p> <p>Παραδοσιακή ελληνική σαλάτα με ντομάτες, αγγουράκι, πράσινες πιπεριές, κρεμμύδι, μαύρες ελιές, κρουτόνς και φέτα ανακατεμένα σε ντρέσινγκ από ξύδι και παρθένο ελαιόλαδο.</p>	<p>€9.20</p>
<p>GOAT CHEESE SALAD</p> <p>Wild rocket salad with pomegranate, grated parmesan, cherry tomatoes and goat cheese drizzled with honey balsamic vinaigrette.</p> <p>Άγρια φύλλα ρόκας με παρμεζάνα, ρόδι, ντοματίνια και κατσικίσιο τυρί με ντρέσινγκ από μέλι και βαλσάμικο ξύδι.</p>	<p>€12.80</p>
<p>CHICKEN HALLOUMI SALAD</p> <p>Chicken salad with mixed green garden vegetables, cherry tomatoes, marinated mushrooms and fried halloumi cheese, served with balsamic dressing.</p> <p>Ανάμικτα πράσινα κηπευτικά, κοτόπουλο σχάρας, ντοματίνια, μαριναρισμένα μανιτάρια και τηγανητό χαλούμι, σερβιρισμένα με ντρέσινγκ από βαλσάμικο ξύδι.</p>	<p>€13.20</p>
<p>CAESAR SALAD</p> <p>Traditional Caesar salad with cherry tomatoes, sweet corn, croutons and crispy bacon bits with parmesan flakes.</p> <p style="text-align: right;"><i>With grilled chicken fillet / With grilled prawns</i> €12.80 / €13.80</p> <p>Παραδοσιακή σαλάτα του Καίσαρα με ντοματίνια, καλαμπόκι, τραγανό μπέικον, κρουτόνια και φλούδες παρμεζάνας.</p> <p style="text-align: right;"><i>Με κοτόπουλο / Με γαρίδες</i> €12.80 / €13.80</p>	<p>€9.90</p>

GRILLED CHICKEN FILLET BURGER

€10.50

Grilled Chicken fillet burger with melted cheddar cheese, tomato, lettuce and barbeque sauce in brioche bread with cream cheese and french fries.

Φιλέτο κοτόπουλο στη σχάρα με λιωμένο τυρί τσένταρ, ντομάτα, μαρούλι και μπάρμπεκιου σως σε ψωμί μπριός με τυρί κρέμα και τηγανιτές πατάτες.

BEEF BURGER

€10.50

Homemade beef burger in brioche bread roll garnished with salad and gherkins, served with french fries and coleslaw.

Σπιτικό βοδινό μπιφτέκι σε λευκό ψωμάκι μπριός γαρνιρισμένο με χόρτα και αγγουράκι ξυδάτο.

Σερβίρεται με πατάτες τηγανιτές και σαλάτα coleslaw.

With cheese €11.50**Με τυρί €11.50****CHICKEN WINGS**

€10.50

Chicken wings with honey mustard sauce and french fries.

Τραγανές φτερούγες κοτόπουλου, συνοδεύονται με πατάτες τηγανιτές και σως μουστάρδας με μέλι.

TURKEY & CHEESE

€6.50

Turkey ham, tomato and cheese toast, served with french fries and coleslaw.

Τοστ με γαλοπούλα, ντομάτα και τυρί. Σερβίρεται με πατάτες τηγανιτές και σαλάτα coleslaw.

CHICKEN WRAP

€10.20

Marinated grilled chicken fillet with avocado, tomato, lettuce and sour cream, wrapped in flour tortilla and served with french fries.

Μαριναρισμένο φιλέτο κοτόπουλο σχάρας με αβοκάντο, ντομάτα, μαρούλι και ξινή κρέμα, τυλιγμένα σε τортίγια και σερβιρισμένα με πατάτες τηγανιτές.

BEEF HILLOPITES <i>new</i>	€13.20
With slow cooked beef served with xinomizithra cheese. Με σιγοψημένο βοδινό και ξινομυζήθρα.	
SEAFOOD RISOTTO	€14.80
Seafood risotto with light cream sauce, mussels, calamari and prawns, served with parmesan flakes and herbs oil. Ριζότο θαλασσινών με ελαφριά κρέμα, μύδια, καλαμάρι και γαρίδες, σερβιρεται με φλούδες παρμεζάνας και λάδι μυρωδικών.	
CRAB AND LOBSTER RAVIOLI	€16.20
Crab and lobster ravioli tossed in butter chives sauce garnished with parmesan cheese. Ραβιόλες με καβούρι και αστακό αρωματισμένες με βούτυρο και σχοινόπρασο, γαρνιρισμένες με φλούδες παρμεζάνας.	
DUCK PAPARDELLE	€14.80
Homemade papardelle with duck confit, cherry tomatoes and herbs, served with light sweet sauce. Σπιτικές παπαρδέλες με πάπια, ντοματίνια και μυρωδικά, σερβιρισμένες με ελαφριά γλυκιά σως.	
PAPPARDELLE BEEF	€14.90
Homemade pappardelle with beef stripes and oyster mushrooms drizzled with mustard cream sauce. Σπιτικές παπαρδέλες με λεπτές λωρίδες βοδινού φιλέτου και μανιτάρια με πλούσια κρεμώδη σάλτσα μουστάρδας.	
PRAWNS & CHICKEN PENNE	€13.80
Penne with prawns and chicken flavored with vegetable stock and white wine cream sauce. Πέννες με μαριναρισμένο κοτόπουλο και αρωματισμένες γαρίδες, σε κρεμώδη σάλτσα λευκού κρασιού.	
SPAGHETTI SEAFOOD	€14.80
Seafood spaghetti with sauté calamari, mussels and prawns flamed with pernod, served in light tomato sauce. Σπαγγέτι θαλασσινών με καλαμάρι, μύδια και γαρίδες αναμμένα με "pernod", σερβιρισμένα σε ελαφριά σάλτσα ντομάτας.	
SPAGHETTI CARBONARA	€11.50
Spaghetti carbonara with bacon, mushrooms and rich cream sauce. Σπαγγέτι καρμπονάρα με μπέικον και μανιτάρια σε πλούσια κρεμώδη σάλτσα.	
CHICKEN CARBONARA	€12.80
Spaghetti carbonara with chicken bites and bacon in white wine cream sauce. Σπαγγέτι καρμπονάρα με σοταρισμένα κομμάτια κοτόπουλου και μπέικον σε κρεμώδη σάλτσα λευκού κρασιού.	

All pasta dishes are garnished with parmesan flakes. Όλα τα πιάτα σερβίρονται με γαρνιτούρα από φλούδες παρμεζάνας.

ALLERGENS: Some recipes may contain any of the EU allergens as an ingredient and traces of these may be in any other dish or food served here. Please ask for a manager who can provide you with detailed information.

DRY AGED RIB-EYE BONE IN - 500gr (21 days) new	€38.00
Served with Peruvian potato purée, broccoli mousse and sauté mushrooms. Σερβίρεται με πουρέ από περουβιανή πατάτα, 'mousse' από μπρόκολο και σοταρισμένα μανιτάρια.	
TOMAHAWK STEAK - 750gr new	€46.00
Served with sweet potato purée, broccoli mousse and sauté mushrooms. Σερβίρεται με πουρέ από γλυκοπατάτα, 'mousse' από μπρόκολο και σοταρισμένα μανιτάρια.	
PORK MEDALLIONS new	€17.40
Served with cherry tomato, orzotto and lemon yogurt. Σερβίρεται με ντοματίνια, κριθαρότο και γιαούρτι αρωματισμένο με λεμόνι.	
VEAL FILLET ANTICUCHOS new	€18.00
Marinated with kimchee sauce, served on whole grain Greek pita with sweet potato mush and rocket leaves. Μαριναρισμένο με 'kimchee', σερβίρεται με ελληνική πίτα ολικής αλέσεως και πουρέ γλυκοπατάτας και φύλλα ρόκας.	
STUFFED CHICKEN	€16.70
Corn fed chicken breast stuffed with halloumi cheese and mint, served with pappardelle and light cream sauce with bacon and mushrooms. Στήθος κοτόπουλου ελευθέρας βοσκής, γεμιστό με χαλούμι και δυόσμο. Σερβίρεται με παπαρδέλες σε ελαφριά κρεμώδη σως με μπέικον και μανιτάρια.	
RIB-EYE STEAK	€26.90
Grilled Rib-eye steak served with grilled vegetables and potatoes au gratin. Βοδινό φιλέτο (Rib-eye) στη σχάρα. Σερβίρεται με λαχανικά σχάρας και πατάτες "au gratin".	
CHICKEN ORZOTTO	€16.20
Corn fed chicken breast served on wild mushrooms, sun-dried tomatoes and halloumi orzotto garnished with asparagus and parmesan flakes. Στήθος κοτόπουλου ελευθέρας βοσκής σερβιρισμένο πάνω σε κριθαράκι με άγρια μανιτάρια, χαλούμι και λιαστή ντομάτα, γαρνιρισμένο με σπαράγγια και φλούδες παρμεζάνας.	
CHICKEN SOUVLAKI	€13.80
Marinated chicken souvlaki on greek pita bread with fresh fine salad and french fries. Μαριναρισμένο σουβλάκι κοτόπουλο σε πίτα, με ψιλοκομμένη σαλάτα και πατάτες τηγανιτές.	
CHICKEN CUBES	€15.20
Chicken fillet cubes with mushroom cream sauce, served with wild rice and fresh boiled vegetables. Κομματάκια κοτόπουλου και μανιταράκια σοταρισμένα σε φρέσκια κρέμα. Σερβίρονται με άγριο ρύζι και φρέσκα βραστά λαχανικά.	
PORK CHOP	€14.60
Marinated grilled pork chop with grilled vegetables and french fries. Μαριναρισμένη χοιρινή μπριζόλα στη σχάρα, με πατάτες τηγανιτές και ψητά λαχανικά.	

GRILLED CALAMARI (WHOLE)

€15.50

Marinated whole grilled calamari in extra virgin olive oil served with french fries, corn on the cob and tartar sauce.
Μαριναρισμένο καλαμάρι στη σχάρα με “έξτρα” παρθένο ελαιόλαδο σερβιρισμένο με τηγανιτές πατάτες, καλαμπόκι και σως ταρτάρ.

FRIED CALAMARI

€15.50

Fried calamari served with corn on the cob, french fries and tartar sauce.
Τηγανιτό καλαμάρι, σεργίρεται με καλαμπόκι, τηγανιτές πατάτες και σως ταρτάρ.

GRILLED OCTOPUS

€19.70

Grilled octopus served with organic fava purée vegetables souvlaki and lemon olive oil vierge.
Χταπόδι σχάρας, σεργίρεται με οργανική φάβα πουρέ, σουβλάκι λαχανικών και σάλτσα βιέρτζ.

SALMON QUINOA

€18.80

Marinated salmon steak served with black quinoa, sauté spinach and teriyaki sauce with light saffron mayonnaise.
Μαριναρισμένο ψητό φιλέτο σολομού σερβιρισμένο με μαύρο κινόα, σοταρισμένο σπανάκι και teriyaki σως με ελαφριά μαγιονέζα σαφράν.

SEA BASS

€17.80

Crusted sea bass fillet served with broccoli, cauliflower and carrot purée.
Λαυράκι με κρούστα ψωμιού, σεργίρεται με πουρέ από μπρόκολο, κουνουπίδι και καρότο

ROASTED SALMON

€19.20

Marinated roasted salmon steak served with potato and crab croquette, celeriac purée and vanilla butter sauce.
Μαριναρισμένος σολομός στο φούρνο, σεργίρεται με κροκέτα από πατάτα και καβούρι, πουρέ σελινόριζας και σως βανίλια.

GRILLED PRAWNS

€18.80

Marinated grilled prawns served with vegetables, french fries and olive lemon sauce.
Μαριναρισμένες γαρίδες σχάρας. Σεργίρονται με λαχανικά, πατάτες τηγανιτές και λαδολέμονο.

PERNOD PRAWNS

€19.20

Pan fried tiger prawns flamed with Pernod and served with vegetables and wild rice.
Ελαφρά σωταρισμένες γαρίδες tiger σε ελαιόλαδο, αναμμένες με “Pernod”. Σεργίρονται με λαχανικά και άγριο ρύζι.

SEA BASS FILLET

€17.80

Sea bass fillet cooked in vegetable stock and lemon, served with warm potato-spinach salad, boiled vegetables and olive oil lemon dressing.

Φιλέτο λαβράκι μαγειρεμένο σε ζωμό λαχανικών και λεμόνι. Σερβίρεται με ζεστή πατατοσαλάτα με σπανάκι, βραστά λαχανικά και ντρέσινγκ από ελαιόλαδο και λεμόνι.

SALMON STEAK

€17.80

Fresh salmon steak served with boiled wild rice and boiled vegetables.

Φρέσκος σολομός με άγριο ρύζι και βραστά λαχανικά.

GRILLED CHICKEN

€9.50

Grilled chicken breast with boiled wild rice and vegetables.

Στήθος κοτόπουλου στη σχάρα με άγριο ρύζι και βραστά λαχανικά.

kids menu / παιδικό μενού**BURGER**

€6.50

Kids' burger with french fries.

Παιδικό βοδινό μπιφτέκι με πατάτες τηγανιτές.

CHICKEN FINGERS

€6.50

Chicken fingers with french fries.

Φιλέτο κοτόπουλου σε κομματάκια πανέ με πατάτες τηγανιτές.

SPAGHETTI

€5.00

Spaghetti with tomato sauce.

Σπαγγέτι με σάλτσα ντομάτας.

CHEDDAR CHEESE NACHOS

€12.00

Cheddar cheese nachos served with guacamole, tomato spicy sauce and sour cream.

Nachos με λιωμένο τυρί "cheddar" σερβίρονται με γουακαμόλε, πικάντικη σάλτσα ντομάτας και "sour cream".

CHEESE PLATTER

€16.00

Variety of cheeses.

Ποικιλία τυριών.

FINGER FOOD

€19.50

Finger food with mini burgers, tortilla chicken, nachos, chicken wings and mozzarella sticks.

Ποικιλία από ζεστά "finger food" με μικρά μπέργκερ, τортίγια με κοτόπουλο, nachos, φτερούγες κοτόπουλου και παναρισμένη μοτσαρέλα.

desserts / επιδόρπια**CHOCOLATE GARDEN new**

€7.00

Chocolate mousse, chocolate avocado ganache, honey comb, variety of berries.

"Mousse" σοκολάτας, σοκολάτα "ganache" αρωματισμένο με αβοκάντο, τραγανή καραμέλα, ποικιλία από άγρια φρούτα.

MELTING SPHERE new

€7.00

Strawberry mousse, milk chocolate ganache, variety of berries, crumble, white chocolate strawberry sauce.

"Mousse" από φράουλα, "ganache" από σοκολάτα γάλακτος, ποικιλία άγριων φρούτων, "crumble", σως με λευκή σοκολάτα και φράουλες.

"HIT ME"

€6.50

Four level chocolate tower with vanilla ice cream and white chocolate caramel sauce.

Σοκολατένιος πύργος με παγωτό βανίλια και σως άσπρης σοκολάτας.

"DECONSTRUCTED" MILLEFEUILLE

€6.00

"Deconstructed" millefeuille with vanilla and chocolate ice cream.

Σπασμένο "millefeuille" με παγωτό βανίλια και σοκολάτα.

VANILLA CRÈME BRULEE

€6.00

Vanilla crème brulee with chocolate biscuits and vanilla ice cream.

"Crème brulee" με άρωμα και παγωτό βανίλιας.

FRUIT PLATTER

€12.00

Fresh seasonal fruit platter.

Ποικιλία από διάφορα φρούτα εποχής.

ICE CREAM (3 SCOOPS)

€5.00

Selection of ice cream (mastiha, chocolate, strawberry, vanilla, lemon sorbet).

Επιλογή με διάφορες γεύσεις παγωτού (μαστίχα, σοκολάτα, φράουλα, βανίλια, σορμπέ λεμόνι).

Accompany your dishes with:

SAKE (served warm)

20 cl

€8.00

TO SHARE

Flamed edamame soybeans with lemon flavour

€3.50

Edamame soybeans served with rock salt

€3.50

Tempura prawns served with wakame salad and sweet sauce

€11.30

Tuna tataki with seaweed salad and yuki sauce

€10.50

SALADS

Duck salad

Duck-iceberg-lettuce-carrot-cucumber-baby rocket-crunchy flakes-hoisin sauce

€11.50

Soft Shell Crab Salad

Iceberg-avocado-carrots-cucumber-prawns-yuki sauce-tempura soft shell crab

€10.20

Sashimi Salad

Salmon-prawn-tuna-sea bass-iceberg-baby rocket-onion sauce

€10.20

Seaweed Salad

Cucumber-fly fish roe-seaweed

€8.80

Kani Yasai

Crab stick-cucumber-avocado-iceberg

€9.00

SUSHI

2 pcs

Salmon

€4.50

Tuna

€4.50

Prawn

€3.80

Eel

€5.50

FRESH OYSTERS

6 pcs

€18.00

12 pcs

€33.00

24 pcs

€63.00

A Salty Kiss With Elegance

€130.00

24 pcs with a Moët & Chandon Brut 75cl

SASHIMI

5 pcs

Salmon

€7.00

Tuna

€8.00

Prawn

€6.00

Eel

€8.50

Mixed Sashimi

€14.00

7 tuna and 7 salmon with yuki sauce

Sashimi Combination

€12.00

3 tuna, 3 seabass and 3 salmon

MAKI ROLLS

	6 pcs
Crispy California Crab stick-mayonnaise-avocado-cucumber-prawns-tempura flakes	€7.80
Salmon Salmon	€5.00
Tuna Tuna	€5.00
Crab and Cucumber Crab and cucumber	€4.50
Yasai Carrots-cucumber-avocado-sesame	€4.50
California Crab stick-mayonnaise-avocado-cucumber-prawns-tobiko red	€7.80
Philadelphia Salmon Salmon-cream cheese-avocado-black sesame	€8.20
Prawns Tempura Tempura-avocado-mayonnaise-fig sauce	€8.20

PLATTERS

Platter 12 pieces Tempura roll 6 pcs, salmon sushi 2 pcs, prawn sushi 2 pcs, tuna sushi 2 pcs.	€17.00
Platter 16 pieces Tornado roll 8 pcs, unagi sushi 2pcs, tamako sushi 2pcs, prawn sushi 2pcs, crab stick sushi 2pcs.	€19.00
Platter 24 pieces California maki 6 pcs, philadelphia salmon 6 pcs, tempura roll 6 pcs, salmon sushi 3 pcs, tuna sushi 3 pcs.	€28.00
Platter 26 pieces Tempura rolls 6 pcs, volcano rolls 8 pcs, amiri maki 8 pcs, prawn sushi 2 pcs, sushi tamako 2 pcs.	€28.00
Platter 32 pieces Crunchy roll 8 pcs, ichiban roll 8 pcs, amiri 8 pcs, spicy tuna 8 pcs.	€32.00
Platter 42 pieces California maki roll 6 pcs, yasai roll 6 pcs, salmon philadelphia roll 6 pcs, crunchy roll 8 pcs, mix sushi 8 pcs, mix sashimi 8 pcs.	€44.00

SIGNATURE ROLLS

8 pcs

Tornado roll

€10.20

Tempura prawns-salmon-cream cheese-crabsticks-avocado-red tobiko-sesame-spicy mayo-crunchy flakes

Python roll

€9.60

Crabsticks-chilly mayo-tempura flakes-eel-avocado-chilly sauce.

Lush Sunset Roll (served warm)

€10.80

Prawns tempura-carrots-crabsticks-red tobiko-crunchy flakes-unagi-spicy sauce

Salmon Spicy Roll

€9.60

Salmon-black tobiko-tempura flakes-spicy mayonnaise

Crispy Salmon Roll (served warm)

€10.20

Salmon-red tobiko-wakame-pickled radish-cagome sauce

Dragon Roll

€10.80

Unagi-avocado-prawns tempura-tobiko-tempura flakes-hot chilli sauce-sweet sauce

Caterpillar Roll

€8.80

Prawns tempura-unagi-eel-avocado-fig sauce-unagi sauce-red tobiko

Spicy Tuna Roll

€9.40

Tuna-spicy sauce-tempura flakes

Ichiban Roll

€9.20

Crab stick-prawn-eel-avocado-cream cheese-tobiko

Crunchy Roll

€9.20

Crab stick-tuna-salmon-cucumber-cream cheese-tobiko-tempura flakes

Super Prawn Roll

€9.40

Prawn tempura-salmon-unagi-cream cheese-tobiko

Rainbow Roll

€8.80

Salmon-tuna-crab-cream cheese-tobiko

Prawns Beauty

€9.00

Prawns tempura-avocado-cream cheese-black tobiko

Amiri Maki

€8.80

Tempura prawns-crab sticks-mango-tamago

Volcano

€9.20

Spicy crab sticks-prawns-avocado-cucumber-plum sauce



WINTER / 2018 - 2019

LUSHING
experience

#mylushmoments

Cocktails

SIGNATURE COCKTAILS

GEISHA

Sake, peach purée, aromatic bitters, fresh lime juice, ginger beer €8.00

CAMOUFLAGE

Gordon's gin, maraschino liqueur, pineapple purée, amaretto, aromatic bitters, fresh lime juice €8.00

MEXICANA

Pambero blanco rum, coffee liqueur, guava syrup, pineapple purée, fresh lime juice €8.00

LOLLIPOP

Stolichnaya vodka, peach schnapps, strawberry syrup, almond syrup, fresh lime juice, creol bitters €8.00

PISCO POTION

Barsol pisco, amaretto, passion fruit purée, orange bitters, fresh lime juice, fresh passion fruit €8.00

PERUVIAN COLADA

Barsol pisco, Skinos, banana purée, coconut purée, fresh lemon juice, pineapple juice €8.00

LUSH BREEZE

Jose Cuervo silver tequila, Skinos, guava syrup, green apple purée, creol bitters, fresh lime juice €8.00

PASSION LUSH

Stolichnaya vodka, apple schnapps, fresh lime juice, passion fruit purée, cranberry juice, fresh passion fruit €8.00

SAMBA LUSH

Ursus vodka, fresh strawberry purée, triple sec, fresh lime juice, apple juice €8.00

MOSKINOS

Skinos, mint leaves, fresh lime, cucumber, lemonade €8.00

LEMON SKINOS

Skinos, fresh lemon juice, simple syrup €7.00

MACKENZY FIZZ

Stolichnaya vodka, Campari, limoncello, fresh orange juice, fresh lime juice, orange bitters, tonic water €8.00

CLASSIC COCKTAILS

ZOMBIE

Pambero blanco rum, C.Morgan spiced rum, C.Morgan dark rum, Havana aged rum, cinnamon syrup, grenadine, aromatic bitters, pernod, fresh lime juice €8.00

MANGO DAIQUIRI

Pambero blanco rum, mango purée, elder flower syrup, fresh lime juice €8.00

MAI TAI

Pambero blanco rum, aged dark rum, orange liqueur, almond syrup, fresh lime juice, aromatic bitters €8.00

WHISKY SOUR

Famous Grouse whisky, commandaria, cinnamon syrup, fresh lemon juice, aromatic bitters €8.00

MOJITO

Pambero blanco rum, mint leaves, fresh lime, simple syrup, club soda €8.00

MOJITO FLAVORS:

Strawberry, Mango, Coconut, Raspberry, Apple, Passion fruit €8.00

MARGARITA (SHAKEN OR FROZEN)

Jose Cuervo silver tequila, Cointreau, fresh lime juice, simple syrup €8.00

STRAWBERRY MARGARITA (FROZEN)

Jose Cuervo silver tequila, strawberry liqueur, fresh lime juice, strawberry purée €8.00

CAIPIRINHA

Cachaça, fresh lime, simple syrup €8.00

PASSION FRUIT CAIPIRINHA

Cachaça, fresh lime, fresh passion fruit, passion fruit purée €8.00

RASPBERRY CAIPIROSKA

Stolichnaya vodka, amaretto, fresh lime, raspberry purée

STRAWBERRY DAIQUIRI (FROZEN)

Pambero blanco rum, strawberry liqueur, fresh lime juice, strawberry purée €8.00

DAIQUIRI

Pambero blanco rum, fresh lime juice, simple syrup €8.00

PINA COLADA (SHAKEN OR FROZEN)

Pambero blanco rum, coconut rum, pineapple juice, heavy cream, coconut purée €8.00

LONG ISLAND ICED TEA

Stolichnaya vodka, Pambero blanco light rum, Gordon's gin, Jose Cuervo silver tequila, triple sec, fresh lemon juice, simple syrup, Coca Cola €8.00

CUBA LIBRE

Pambero blanco rum, fresh lime, Coca Cola €7.00

GIN SOUR

Gordon's gin, fresh lime juice, simple syrup €7.00

AMARETTO SOUR

Disaronno amaretto, fresh lemon juice, simple syrup €7.00

SKINOS SOUR

Skinos, fresh lemon juice, simple syrup, aromatic bitters, club soda €8.00

NEGRONI

Gordon's gin, Rosso vermouth, Campari €8.00

Bubbles Bubbles Bubbles

TRIP TO ITALY

Italicus bergamotto, Gordon's gin, mandarin syrup, fresh lime juice, tonic

€10.00

THE COLUMN

Italicus bergamotto, Otto's vermouth, tonic

€10.00

KING'S CHOICE

Otto's vermouth, pernod, fresh lime juice, pink grapefruit soda

€8.00

DARK AND STORMY (CLASSIC)

Captain Morgan spiced, fresh lime juice, aromatic bitters, ginger beer

€8.00

#LUSHBYTHESEA

Gordon's gin, Skinos, limoncello, fresh lemon juice, mediterenian tonic

€8.00

PINK AND TONIC

Gordon's gin, fresh grapefruit juice, tonic water, mix berries

€8.00

Spritzers

HUGO

Sparkling wine, elderflower syrup, fresh lime juice

€8.00

MARTINI ROYALE

Martini Bianco, sparkling wine, fresh lime juice, mint sprig

€8.00

APEROL SPRITZ

Aperol bitter, sparkling wine, club soda

€8.00

CLASSIC SPRITZER

Sparkling wine, simple syrup, fresh lime juice, club soda

€7.00

Champagne Cocktails

KIR ROYAL

Moët Chandon Brut, crème de cassis

€14.00

FRENCH 75

Moët Chandon Brut, elder flower syrup,
Gordon's gin, lime squeeze

€15.00

BELLINI

Moët Chandon Brut, peach purée, fresh lime juice

€14.00

ROSSINI

Moët Chandon Brut, strawberry syrup, fresh lime juice

€14.00

Deluxe Cocktails

RUM OLD FASHIONED

Bayou select rum , simple syrup, creol bitters

€9.00

MANHATTAN

Bulleit bourbon, Rosso vermouht, aromatic bitters

€10.00

OLD FASHIONED

Bulleit bourbon, simple syrup, orange bitters, aromatic bitters

€9.00

RUM CRUSTA

Havana 7yrs aged rum, maraschino liqueur, Cointreau, simple syrup, fresh lemon juice, aromatic bitters

€10.00

MOSCOW MULE

Belvedere Vodka, fresh lime juice, ginger beer

€10.00



Martinis

VODKA OR GIN MARTINI (stirred not shaken)

Stolichnaya vodka or Gordon's gin , dry Martini, olives, lemon zest €8.00

APPLE MARTINI

Stolichnaya vodka, apple schnapps, apple purée, fresh apple, fresh lime juice €8.00

ESPRESSO MARTINI

Stolichnaya vodka, single shot espresso, vanilla syrup €8.00

COSMOPOLITAN

Stolichnaya vodka, Cointreau, fresh lime juice, cranberry juice €8.00

MANGO COSMOPOLITAN

Stolichnaya vodka, Cointreau, mango purée, fresh lime juice, cranberry juice €8.00

Shakers

(15 shots)

PASSION LUSH €15.00

SAMBA LUSH €15.00

LUSH BREEZE €15.00

RASPBERRY CAIPIROSKA €15.00

COSMOPOLITAN €15.00

MANGO COSMOPOLITAN €15.00

APPLE SKINOS €15.00

Sangria

(4 servings)

RED SANGRIA

Red wine, peach schnapps, mixed fruits, orangeade €22.00

WHITE SANGRIA

White wine, Cointreau, mixed fruits, lemonade €22.00

Premium Drinks

WHISKY CLASSIFIED	4.5 cl	BTL 70 cl
MACALLAN / 12 YEARS DOUBLE CASK Highland single malt whisky is exclusively sherry seasoned whisky with the perfect balance of European and American oak maturation.	€12.00	€170.00
MACALLAN / 15 YEARS TRIPLE CASK The Triple Cask range takes the place of Fine Oak in the Macallan stable. This expression is made exclusively with whisky aged for at least 15 years in a combination of European sherry seasoned casks.	€16.00	€230.00
GLENFIDDICH / 12 YEARS OLD Aromatic, medium sweet with harmony of malty, fruity and floral taste	€9.00	€120.00
BALVENIE / 12 YEARS OLD Aromatic with honey and orange notes, spicy notes and fruity, very rich	€10.00	€140.00
LAGAVULIN / 16 YEARS OLD Very thick and rich. A massive mouthful of malt and Sherry with good fruity sweetness.	€11.00	€160.00
DALMORE / 12 YEARS OLD Smoky, rich, fruity and sherried, with nutty orange note and a touch of smoke	€11.00	€160.00
ARBEG / 10 YEARS OLD Full smoky, full bodied malt and dry with spicy and tobacco notes	€11.00	€160.00
LAPHROAIG / 10 YEARS OLD Full smoky, the richest of all Scotch whiskeys.	€9.00	€120.00
CHIVAS / 18 YEARS OLD Exceptional rich aromas of buttery toffee, dark chocolate and dried fruits. Hints of spice and smoke.	€10.00	€140.00

VODKA	4.5 cl	BTL 70 cl
BELVEDERE	€9.00	€120.00
GREY GOOSE	€8.00	€110.00
STOLICHNAYA ELIT (STOLI ELIT)	€9.00	€120.00
CIROC	€9.00	€120.00
KETTLE ONE	€8.00	€110.00
BELUGA NOBLE	€9.00	€120.00
BELUGA Cold Line	-	€380.00

VODKA MAGNUM	BTL 1.5 L	BTL 1.75 L	BTL 3 L
BELVEDERE		€260.00	€460.00
CIROC		€260.00	€460.00
GREY GOOSE	€220.00	-	€440.00
BELUGA NOBLE	€230.00	-	€460.00
STOLICHNAYA ELIT (STOLI ELIT)		€270.00	€460.00

RUM	4.5 cl	BTL 70 cl
BAYOU SILVER	€7.00	€100.00
BAYOU SELECT	€8.00	€110.00
HAVANA CLUB / 3 YEARS OLD	€7.00	€100.00
HAVANA CLUB / 7 YEARS OLD	€8.00	€110.00
CAPTAIN MORGAN DARK	€6.00	€90.00
CAPTAIN MORGAN SPICED	€6.00	€90.00
PLANTATION SANTA LUCIA / VINTAGE EDITION	€8.00	€110.00
PLANTATION BARBADOS / VINTAGE EDITION	€8.00	€110.00

TEQUILA	4.5 cl	BTL 70 cl
PATRON ANEJO	€9.00	€120.00
PATRON SILVER	€8.00	€110.00
PATRON XO COFFEE	€8.00	€110.00
DON JULIO ANEJO	€10.00	€140.00
DON JULIO BLANCO	€9.00	€120.00
DON JULIO REPOSADO	€10.00	€140.00

GIN	4.5 cl	BTL 70 cl
GORDON'S SERVED WITH LEMON 37.5% England. The palate is bright piny juniper, with hints of coriander and lemon zest.	€6.00	€90.00
TANQUERAY SERVED WITH ORANGE & MINT 43.1% England. Very fresh and smooth on the nose with slight hints of juniper and citrus coming through.	€7.00	€100.00
TANQUERAY 10 SERVED WITH GRAPEFRUIT & MINT 47.3% England. Hints of dark spices and bright citrus in the background. Some fresh herb, earthy roots and juniper are found as well and work well in concert on the palate.	€8.00	€110.00
GIN MARE SERVED WITH BASIL & TOMATO 42.7% Spain. Made with botanicals including arbequina olive, rosemary, thyme, basil and mandarin.	€9.00	€120.00
PINK GIN SERVED WITH GLOVES & PARSLEY 40% England. A blend of traditionally crafted English gin and aromatic bitters.	€10.00	€140.00
OPIHR SERVED WITH CARDAMON & PEPPER 42.5% England. Made with botanicals from the traditional spice route that led back to the UK.	€10.00	€140.00
EDINBURGH SERVED WITH GRAPEFRUIT & PEPPER 43% Scotland. Flavored with botanicals including milk thistle and heather. A very creamy gin.	€8.00	€110.00
BLOOM SERVED WITH POMELO & ROSEMARY 40% England. Named "Bloom" in reference to the floral nature of its botanicals: honeysuckle, pomelo and chamomile.	€8.00	€110.00
LONDON NO.3 SERVED WITH LEMON 46% England. With juniper at its heart, it's also made with three fruits and three spices.	€8.00	€110.00
G.VINE SERVED WITH GRAPE & GINGER 40% France. Infused with Ugni Blanc grape, as well as standard botanicals. Has a pronounced aroma of fresh botanicals.	€9.00	€120.00
CAORUN SERVED WITH ROSE BUTS & MINT 41.8% Scotland. Made with a combination of botanicals including rowan berry, heather, coul blush apple and dandelion.	€9.00	€120.00
DAMRAK SERVED WITH LEMON 41.8% Netherlands. The robust palate is creamy with a light juniper base and an array of spicy and sweet herbs.	€6.00	€90.00
HENDRICK'S SERVED WITH CUCUMBER 41.4% Scotland. Distilled using cucumber as one of the primary botanicals. This makes for an incredibly refreshing Gin.	€8.00	€110.00

	4.5 cl	BTL 70 cl
PORTOBELLO ROAD NO.171 SERVED WITH NUTMEG & CORRIANDER LEAFS 42% London. Well-integrated spice, with a healthy dose of juniper. Soft lemon grass flavours with a hint of red berries. Dry, fresh and cleansing citrus.	€8.00	€110.00
BURNETT'S SERVED WITH DRY LIME & THYME 39.5% London. Lots of juniper on the nose, with a touch of angelica-like musk and a hint of citrus and cassia.	€11.00	€160.00
BOMBAY SAPPHIRE SERVED WITH LEMON 40% England. Very thick and rich. A massive mouthful of malt and sherry with good fruity sweetness.	€6.00	€90.00
SIPSMITH SERVED WITH ORANGE, GARDAMON & ROSEMARY 41.6% England. Gentle mouth feel with initial dry juniper joined by growing sweetness, showing lemon tart and orange marmalade.	€8.00	€110.00
BROKER'S SERVED WITH OLIVES 40% London. A 200-year-old distillery located near Birmingham, England, using a traditional copper pot still. Broker's Gin is made with a combination of botanicals (herbs, spices and fruit).	€7.00	€100.00
THE BOTANIST SERVED WITH MINT & COCONUT 46% Islay. A Gin of layered complexity. Big notes of citrus, delicate menthol and flowers everywhere. Long, with a good spice.	€9.00	€120.00
BULLDOG SERVED WITH LYCHEE & MINT 40% England. An English dry gin made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various other botanicals (12 in total).	€7.00	€100.00
CITADELLE SERVED WITH LEMON ZEST 44% France. Simple, herbal nose, some berry and juniper tang. Crisp, clean delivery with hints of brine, juniper and citrus.	€8.00	€110.00
CITADELLE RESERVE SERVED WITH CINAMMON & DRY LIME 44% France. Cardamom and aniseed on the nose, juniper and vanilla, bittersweet oak. Medium-bodied with complex notes of spice, cedar and fresh herbs, Quite floral too, with notes of lavender soap and rosemary.	€9.00	€120.00
PLYMOUTH SERVED WITH LIME 41.2% England. Distilled with soft dart moor water & sweet botanicals, it's no wonder Plymouth has been favoured by many since 1793. Plymouth gin remains one of the true classics.	€7.00	€100.00
HAYMAN'S OLD TOM SERVED WITH DRY ORANGE 41.4% England. The gloriously generous quantities of botanicals create a bold citrus & juniper pine character with a subtle sweetness that makes it perfect for a full flavoured English G&T.	€8.00	€110.00
HAYMAN'S SLOE SERVED WITH STRAWBERRIES 26% England. You will find intense plummy aromas, hints of almonds nuttiness & delicious fruity notes from the wild foraged berries, all underpinned by classic English gin backbone.	€8.00	€110.00

WHITLEY NEILL LEMONGRASS & GINGER €8.00 €110.00

| SERVED WITH LEMONGRASS

43% England. Inspired by the exotic spices of Asia. The essence of lemongrass adds a crispy, citrus flavour to the smooth English gin base whilst the natural ginger warms the palate for a beautifully complex finish.

WHITLEY NEILL BLOOD ORANGE €8.00 €110.00

| SERVED WITH DRY ORANGE

43% England. The extract of sanguine Sicilian blood oranges injects a dynamic citrus burst into the clean gin base for a smooth, crisp taste of the Mediterranean sun.

WHITLEY NEILL RASPBERRY €8.00 €110.00

| SERVED WITH MIX BERRIES

43% England. An initial and distinct juniper, coriander and liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. A perfectly balanced gin with a delicate, fruity taste and a lasting citrus, raspberry flavour.

WHITLEY NEILL RHUBARB & GINGER €8.00 €110.00

| SERVED WITH GINGER

43% England. The essence of rhubarb adds a tart crisp edge to a smooth English gin base whilst the ginger extract warms the palate for a full-bodied finish.

WHITLEY NEILL QUINCE | SERVED WITH PEAR €8.00 €110.00

43% England. The juice of the Turkish quince adds apple-sharp, pear-sweet high notes to the smooth English gin base, for a unique alluring taste that's as rich as its ancestry.

WHITLEY NEILL PARMA VIOLET GIN €8.00 €110.00

| SERVED WITH LEMON ZEST

43% England. The aromatic violet flower infuses a subtle floral note to the smooth English gin base for a vibrant intense taste of Italian elegance.

4.5 cl **BTL**
50 cl

MONKEY 47 | SERVED WITH LEMONGRASS & ORANGE €12.00 €120.00

47% Germany. A powerful gin with plenty of spice, fruit and herb flavours.

ELEPHANT | SERVED WITH APPLE & GINGER €10.00 €100.00

45% Germany. Distilled using 14 botanicals including some African ingredients like Baobab, Buchu plant and Devil's Claw.

GARDEN TIGER | SERVED WITH ROSE BUTS €11.00 €110.00

47% Cirencester, UK. Winner of the hugely prestigious the whisky exchange spirit of the year 2017. Organic blood orange, flowers, spice, berries, pine, drying resins and sweetness fill the mouth. Rich and unbelievably complex, it transcends expectations of a gin.

Accompany your alcoholic beverage with:

TONIC



(tonic water, pink grapefruit soda, aegean tonic, ginger beer)

€2



(tonic water, naturally light, elderflower)

€2

Alcoholic Beverages

SPIRITS

(Vodka, Rum, Gin, Tequila)

	4.5 cl	35 cl	BTL
REGULAR	€6.00	€45.00	€90.00

WHISKEYS

	4.5 cl	35 cl	BTL
BLENDED	€6.00	€45.00	€90.00
PREMIUM BLENDED	€7.00	€50.00	€100.00

COGNACS AND BRANDIES

	4 cl
HENNESSY	€8.00
COURVOISIER	€8.00
REMY MARTIN	€8.00
METAXA ★★★★★	€7.00
VSOP / KEO	€6.00

LIQUEURS

	4.5 cl	BTL
	€6.00	€90.00

BEERS/RTD'S

DRAUGHT	CARLSBERG	Half Pint	€4.00
		Pint	€5.00
	KRONENBOURG BLANC	Half Pint	€4.50
		Pint	€5.50
BOTTLE	CARLSBERG	33 cl	€4.50
	CORONA EXTRA PILSNER	35.5 cl	€5.00
	ESTRELLA	33 cl	€5.00
	KEO	33 cl	€4.50
	ERDINGER	50 cl	€6.00
	STELLA ARTOIS LAGER	33 cl	€5.00
	GUINNESS (Can)	44 cl	€6.00
	KRONENBOURG BLANC	33 cl	€5.50
RTD	SMIRNOFF ICE	27.5 cl	€5.00
	SOMERSBY	33 cl	€5.00

Coffees

HOT/COLD BEVERAGES (Not available after 23:00 hrs)

FRAPPE WITH BAILEYS	€5.00
FRAPPE	€3.50
INSTANT COFFEE	€3.50
ESPRESSO	€2.80
DOUBLE ESPRESSO	€3.20
CAPPUCCINO	€3.90
FREDDO ESPRESSO	€3.50
FREDDO CAPPUCCINO	€3.90
CAFFÉ LATTE	€3.90
HOT / ICED CHOCOLATE	€3.50
TEA SELECTION CÉRÉMONIE	€3.50
FLAVOR YOUR BEVERAGE (mint, hazelnut, vanilla, cinnamon, caramel)	€0.50


SPECIAL COFFEES (Not available after 23:00 hrs)


MENTA ESPRESSO (cold) Espresso shot, pepper mint chocolate, foam milk garnished with mint choco cream.	€4.50
ORANGE SURF (hot or cold) Double espresso shot, orange and almond flavor topped with foam milk	€4.50
JASMINE AFFOGATO Double espresso shot and vanilla ice cream	€4.20
BAILEYS AND KAHLUA CAFFÉ LATTE WITH CARAMEL Espresso shot, layers of Baileys, Kahlua, caramel and foamy steamed milk	€6.00
MOCHACCINO Steamed chocolate milk, espresso shot	€4.50
Add to your coffee:	
SCOOP OF ICE CREAM	€2.00

Beverages

REFRESHMENTS

SOFT DRINKS €3.50

THREE CENTS  €3.50
(tonic water, pink grapefruit soda, aegean tonic, ginger beer)

FEVER-TREE  €3.50
(tonic water, naturally light, elderflower)

ICED TEAS (lemon or peach) €3.50

CONCENTRATED JUICES €3.50

FRESH JUICES (Not available after 21:00 hrs)
(orange, apple, carrot, grapefruit) €5.00

SHARK ENERGY DRINK €3.50

MINERAL AND SPARKLING WATERS

KYKKOS 50cl €1.50

KYKKOS 100cl €2.50

PERRIER 20cl €3.00

SMOOTHIES (Not available after 21:00 hrs)

OREO SMOOTHIE €5.00
Vanilla chillino and oreo biscuits

TROPICAL MANGO €5.00
Mango purée, banana purée, pineapple juice

VIRGIN COLADA €5.00
Coconut purée, strawberry purée, pineapple juice

RASPBERRY OR STRAWBERRY YOGURT €5.00
Milk, yogurt, raspberry or strawberry purée

O.J. PASSION €5.00
Orange juice, passion fruit purée, fresh passion fruit

MILKSHAKES (Not available after 21:00 hrs)

STRAWBERRY, VANILLA, CHOCOLATE €5.00

Wines

CHAMPAGNES AND SPARKLING WINES

BTL 750ml

DELL' EMILIA LAMBRUSCO WHITE	€19.00
DELL' EMILIA LAMBRUSCO ROSE	€19.00
MONTICELLI MOSCATO D'ASTI	€27.00
BOTTEGA PROSECCO	€26.00
BOTTEGA ROSE	€26.00
BOTTEGA PETALO MOSCATO	€28.00
MALVASIA DI CASTELNUOVO DON BOSCO	€27.00
LANSON BLACK LABEL	€80.00
RUINART BLANC DE BLANCS	€120.00
MOËT & CHANDON IMPÉRIAL	€80.00
MOËT & CHANDON ROSÉ	€100.00
MOËT ICE	€90.00
MOËT ICE ROSE	€100.00
DOM PÉRIGNON	€250.00

Glass 200ml

MOËT & CHANDON	€20.00
BOTTEGA PROSECCO	€8.00
BOTTEGA ROSE	€8.00
BOTTEGA PETALO MOSCATO	€8.00
RIUNITE LAMBRUSCO ROSE	€5.50

WHITE WINES BY GLASS

	Grapes Varieties	Country	Glass 187ml
ΑΗΣ ΑΜΠΕΛΗΣ Aes Ambelis	Xynisteri/Semillon	Cyprus	€5.00
ΜΠΟΥΤΑΡΗ ΜΟΣΧΟΦΙΛΕΡΟ Boutari Winery	Moschofilero	Greece	€5.50

WHITE WINES

	Grapes Varieties	Country	BTL 750ml
ΕΡΟΣ Kyperounda	Chardonnay	Cyprus	€32.00
SKOURAS Domaine Skouras	Moschofilero	Greece	€23.00
VIVLIA CHORA OVILOS Ktima Vivlia chora	Moschofilero	Greece	€33.00
ALIMOS Kyperounda	Chardonnay	Cyprus	€27.00
ZENATO PINOT GRIGIO DELLE VENEZIE Zenato	Pinot Grigio	Italy	€25.00
SAN MICHELLE SOAVE CLASSICO Ca' Rugate	Garganega	Italy	€26.00
ΑΗΣ ΑΜΠΕΛΗΣ Aes Ambelis	Xynisteri/Semillon	Cyprus	€19.00
ΚΤΗΜΑ ΚΕΟ Domaine Keo	Chardonnay/Xynisteri	Cyprus	€21.00
ΑΗΣ ΑΜΠΕΛΗΣ ΜΟΡΟΚΑΝΕΛΛΑ Aes Ambelis	Morokanella	Cyprus	€22.00
ΠΑΡΑΓΚΑ ΚΥΡ ΓΙΑΝΝΗ Domaine Kir Gianni	Roditis/Malagouzia	Greece	€23.00
ΜΠΟΥΤΑΡΗ ΜΟΣΧΟΦΙΛΕΡΟ Boutari Winery	Moschofilero	Greece	€21.00
ΖΑΜΠΑΡΤΑΣ ΞΥΝΙΣΤΕΡΙ Zambartas Wineries	Xynisteri	Cyprus	€23.00
CASA LAPOSTOLLE SAUVIGNON BLANC Valle Del Rapel	Sauvignon Blanc	Chile	€26.00
ΚΤΗΜΑ ΑΛΦΑ ΜΑΛΑΓΟΥΖΙΑ Alpha Estate	Malagouzia	Greece	€27.00
ΓΕΡΟΒΑΣΙΛΕΙΟΥ ΜΑΛΑΓΟΥΖΙΑ Domain Gerovasiliou	Malagouzia	Greece	€27.00

ΚΥΠΕΡΟΥΝΤΑ ΠΕΤΡΙΤΗΣ Kyperounda	Xynisteri	Cyprus	€22.00
ΒΛΑΣΣΙΔΗΣ ΓΡΙΦΟΣ 2 Domain vlassides	Xynisteri/Sauvignon blanc	Cyprus	€22.00
ΚΤΗΜΑ ΒΙΒΛΙΑ ΧΩΡΑ Domaine Biblia Chora	Assyrtiko/Sauvignon Blanc	Greece	€29.00
ΑΗΣ ΑΜΠΕΛΗΣ SAUVIGNON BLANC FUMÉ Aes Ambelis	Sauvignon Blanc	Cyprus	€26.00
SIGALAS SANTORINI Sigalas Winery	Assyrtiko	Greece	€39.00
ΝΙΚΟΣ ΛΑΖΑΡΙΔΗΣ ΜΑΥΡΟ ΠΡΟΒΑΤΟ Nico Lazaridi Mavro Provato	Semillon/Sauv. Blanc	Greece	€25.00
ΝΙΚΟΣ ΛΑΖΑΡΙΔΗΣ ΜΑΓΙΚΟ ΒΟΥΝΟ Nico Lazaridi Magic Mountain	Sauvignon Blanc	Greece	€33.00
JOSEPH DROUHIN CHABLIS Joseph Drouhin	Chardonnay	France	€37.00
BERINGER CHARDONNAY Founders' Estates	Chardonnay	California	€28.00

ROSE WINES BY GLASS

	Grapes Varieties	Country	Glass 187ml
ΑΗΣ ΑΜΠΕΛΗΣ Aes Ambelis	Lefkada/Maratheftiko	Cyprus	€5.00
MATEUS ROSÉ Medium - Sweet	Baga/Rufete/Tinta Barroca	Portugal	€5.00

ROSE WINES

	Grapes Varieties	Country	BTL 750ml
KYR GIANNI AKAKIES Domaine Kir Gianni	Xinomavro	Greece	€22.00
L'ESPRIT DU LAC Domaine Kir Gianni	Xinomavro	Greece	€31.00
MATEUS ROSÉ Medium - Sweet	Baga/Rufete/Tinta Barroca	Portugal	€20.00
ΚΤΗΜΑ ΚΕΟ Domaine Keo	Cabernet Sauvignon/Sauvignon Blanc	Cyprus	€22.00
ΑΗΣ ΑΜΠΕΛΗΣ Aes Ambelis	Lefkada/Maratheftiko	Cyprus	€20.00
ΡΟΖΕ ΚΥΠΕΡΟΥΝΤΑΣ Kyperounda	Grenache Shiraz	Cyprus	€22.00
ΚΤΗΜΑ ΒΙΒΛΙΑ ΧΩΡΑ Domaine Biblia Chora	Syrah	Greece	€28.00

ΖΑΜΠΑΡΤΑΣ ΡΟΖΕ Zambartas Wineries	Cabernet franc/Lefkada	Cyprus	€27.00
DOMAINE SAINT MARIE Provance	Cinsault/Grenache/Syrah	France	€28.00

RED WINES BY GLASS

	Grapes Varieties	Country	Glass 187ml
ΑΗΣ ΑΜΠΕΛΗΣ Aes Ambelis	Cabernet Sauvignon/Grenache	Cyprus	€5.00
ΜΠΟΥΤΑΡΗ ΑΓΙΩΡΓΙΤΙΚΟ Boutari Winery	Agiorgitiko	Greece	€5.50

AROMATIC WARM WINE

		Glass 300ml
MULLED WINE Cinnamon, star anise, nutmeg, pepper, orange zest, cloves		€5.50

RED WINES

	Grapes Varieties	Country	BTL 750ml
EPOS Kyperounda	Syrah , Cabernet sauvignon	Cyprus	€34.00
PSILA KLIMATA Kyperounda	Cabernet sauvignon	Cyprus	€28.00
ANDESSITIS Kyperounda	Cabernet Sauvignon, Grenache, Mourvedre	Cyprus	€22.00
ΣΚΟΠΟΣ Kyperounda	Shiraz	Cyprus	€27.00
MAGIC MOUNTAIN Nico Lazaride	Cabernet Franc, Cabernet Sauvignon	Greece	€44.00
ΣΚΟΥΡΑΣ ΝΕΜΕΑ Domaine Skouras	Agiorgitiko	Greece	€23.00
ΠΑΡΑΓΚΑ ΚΥΡ ΓΙΑΝΝΗ Domaine Kir Gianni	Merlot/Shiraz/Xinomavro	Greece	€24.00
ΜΠΟΥΤΑΡΗ ΑΓΙΩΡΓΙΤΙΚΟ Boutari Winery	Agiorgitiko	Greece	€21.00
CADETTO MONTEPULCIANO D'ABRUZZO Castorani	Montepulciano	Italy	€24.00
ΚΤΗΜΑ ΑΛΦΑ ΑΞΙΑ Alpha Estate	Xinomavro/Syrah	Greece	€27.00

ΚΤΗΜΑ ΚΕΟ				
Domaine Keo	Cabernet/Lefkada	Cyprus	€23.00	
ΑΗΣ ΑΜΠΕΛΗΣ				
Aes Ambelis	Cabernet Sauvignon/Grenache	Cyprus	€20.00	
ΑΗΣ ΑΜΠΕΛΗΣ ΟΜΗΡΟΣ				
Aes Ambelis	Maratheftiko	Cyprus	€25.00	
BERINGER MERLOT				
Founders' Estates	Merlot	California	€29.00	
ΖΑΜΠΑΡΤΑΣ ΜΑΡΑΘΕΥΤΙΚΟ				
Zambartas Wineries	Maratheftiko	Cyprus	€27.00	
ΖΑΜΒΑΡΤΑΣ SHIRAZ - LEFKADA				
Zambartas Wineries	Shiraz/Lefkada	Greece	€30.00	
E. GUIGAL CÔTES DU RHÔNE				
E.Guigal	Syrah/Grenache/Mourvèdre	France	€27.00	
ΑΡΓΥΡΙΔΗΣ MOURVEDRE				
Domaine Argyrides	Mourvèdre	Cyprus	€29.00	
ΝΙΚΟΣ ΛΑΖΑΡΙΔΗΣ ΜΑΥΡΟ ΠΡΟΒΑΤΟ				
Nico Lazaridi Mavro Provato	Syrah	Greece	€26.00	
ΑΡΓΥΡΙΔΗΣ MERLOT - CABERNET SAUVIGNON				
Domaine Argyrides	Merlot/Cabernet Sauvignon	Cyprus	€29.00	
ΒΛΑΣΣΙΔΗΣ ΓΡΙΦΟΣ 1				
Domaine Vlassides	Mataro/Agiorgitiko	Cyprus	€22.00	
ΚΤΗΜΑ ΒΙΒΛΙΑ ΧΩΡΑ				
Domaine Biblia Chora	Cabernet Sauvignon/Merlot	Greece	€31.00	
LAPOSTOLLE CABERNET SAUVIGNON				
Valle Del Rapel	Cabernet Sauvignon	Chile	€27.00	

Selected Wines

BTL
750ml

WHITE

ALPHA SAUVIGNON BLANC Greece	€33.00
One of the best Greek white wines according to internationally acclaimed wine critics, light, crisp, refreshing and aromatic.	
H. BOURGEOIS SANCERRE France	€39.00
Sancerre is possibly the best Sauvignon Blanc wine and the benchmark for all other Sauvignon Blanc, light, crisp, refreshing, aromatic and well rounded.	
J.DROUHIN CHABLIS 1ER CRU VAILLONS France	€58.00
Light apple blossom, grapefruit, Japanese yuzu and just a faint hint of mango. The palate is well balanced with a keen thread of acidity, nice weight in the mouth with a little fieriness lingering on the tongue after the wine has departed.	

ΓΕΡΟΒΑΣΙΛΕΙΟΥ CHARDONNAY | Greece €38.00

A white wine with bright golden color, with aromas of honey, vanilla, ripe citrus background smoke and nuts. A full, rich and mellow flavor and can be aged up to 10 years.

ΓΕΡΟΒΑΣΙΛΕΙΟΥ VIOGNIER | Greece €39.00

Light golden color, especially aromatic wine with intense pear, freshly cut grass and pineapple taste. Highly filled mouth, with a balance, where a crispy acidity succeeds the sweetness and all this in an aromatic background where the barrel is co-starring.

DOMAINE SCHOFFIT RIESLING CUVÉE CAROLINE | Alsace-France €37.00

A sommelier's choice! Dry, crisp, aromatic with intense character!

DOMAINE SCHOFFIT GEWURTZTRAMINER CUVÉE CAROINE | Alsace-France €37.00

A must try for those who like sweet and pleasant wines. A semi sweet aftertaste gives this extraordinary variety a unique taste and aroma.

BERINGER CHARDONNAY NAPA VALLEY | California €39.00

A typical New World Chardonnay, full bodied white with intense flavours and aromas.

ROSE

WHISPERING ANGEL COTES DE PROVENCE | France €38.00

Delicate summer berries and herbs de Provence. Often a salmon pink hue, this style hails from the hills of Provence in southern France. Dry, herbal, strawberry characteristics.

H.BOURGEOIS SANCERRE ROSE | France €39.00

A refreshing, dry and serious rose made from Pinot Noir.

ALPHA ESTATE ROSE | Greece €33.00

A rose with noticable body made from Xinomavro and Syrah.

RED

E.GUIGAL SAINT JOSEPH | France €44.00

Saint Joseph is made from Shiraz grapes in the Rhone Valley. Smooth medium to full bodied, fruit driven wine which offers complexity and rounded aromas.

KTIMA ALPHA RED | Greece €42.00

Voted as the WINERY OF THE YEAR by Wine&Spirit for the last 3 years Alpha Estate is undoubtedly the leader in the development of the Xinomavro grape variety. A full bodied wine with a blend of Merlot and Syrah.

CHATEAU DU TERTRE GRAND CRU CLASSE | Margaux €88.00

Smooth Bordeaux made from mostly Merlot combined with Cabernet Franc.

CHATEAU LA CROIX MEUNIER GRAND CRU St. Emilion Typical Saint emilion blend, Merlot, Cabernet Franc and Cabernet Sauvignon. Balanced!	€39.00
MALBEC NORTON RESERVA Argentina Voted as one of the Top 100 Wines by Wine Spectator in 2013, this Malbec is ready to drink with full bodied wine attributes yet smooth tannins and beautiful aftertaste.	€33.00
PENFOLDS BIN 28 Australia A shiraz based wine from one of Australia's best winemakers. Full of aromas and fruit tastes.	€51.00
E.GUIGAL CHATEAUNEUF DU PAPE France Guigal uses up to 13 different grape varieties in his Chateauneuf du Pape to create a robust, complex, heavy wine. The wine evolves greatly in the glass producing a wide range of ripe red fruit aromas.	€58.00
CHATEAU TALBOT ST. JULIEN Bordeaux A famous Bordeaux estate which produces a classic St. Julien blend of Cabernet Sauvignon Merlot and Petit Verdot.	€115.00
CASANOVA DI NERI BRUNELLO DI MONTALCINO Italy Made from the Sangiovese grape this is Tuscany's gem, one of WineSpectator's Best Wines of the Year.	€70.00
DOMENICO CLERICO BAROLO D.O.C.G Italy The world famous Barolo village is where one of Italy's best wines is produced from Nebiolo.	€72.00
LAPOSTOLLE CUVÉE ALEXANDRE MERLOT Chile A heavy, full bodied Merlot with strong flavours and aromas. Robust with long aftertaste.	€40.00
CA' RUGATE AMARONE DELLA VALPOLECELLA CLASSICO Italy Amarone is possibly the heaviest (full bodied) wine on our list with high alcoholic volume, yet balanced and acidic;	€68.00